EXHIBIT 12

Awwinery Newsletter
by Antelope Valley Winery/Donato Family Vineyard

Toll Free (888) AV2-8332

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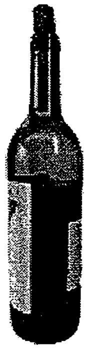
March 23rd Newsletter, Braciola Recipe
4/28/2006

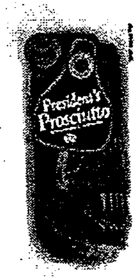
Dear Friends of AV Winery!

Sign our guest book
and receive our free newsletter.

It looks like a beautiful weekend is on its way for us! Stop in and sample our delicious **Daniele Prosciutto** wrapped around our **Bellino Parmesan Flavored Grissini Breadsticks**. What an easy and delicious appetizer this makes. ***Lyn, veteran AV Winery Tasting Room Specialist, suggests you pair these with any of our Antelope Valley Sangiovese wines! Sample all three and choose for yourself! The 2001 Sangiovese is buy one, get two free while supplies last!***

Daniele Prosciutto are aged for nine to fifteen months. The process is lengthy but it ensures that every slice has a consistently sweet - never salty - flavor and a delicate, pink color.





Open 7 Days A Week
11:00am - 6:00pm

Also available for sampling is our delicious Pecorino Pepato. This cheese is native to the town of Ragusa in Southern Italy. The cheese has black peppercorn incorporated in its pate (dough). Excellent grated over pasta, combined with all manner of vegetables, and nibbled on its own. ***It is also the Pecorino I used in the Braciola recipe that follows!***

My husband's family is from Calabria in the Southern part of Italy. One of his Aunt Cornelia's favorite dishes is Braciola. I served this recipe last Saturday and it was a real hit! ***You can purchase the Pecorino Pepato, Provolone, Sasso Extra***

top wines

1. Champagne Brut
2. AV Chablis
3. Chardonnay
4. Paloma Blanca
5. AV Burgundy
6. White Zinfandel
7. Sweet Cyndee

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